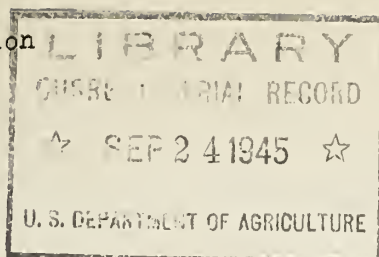


## **Historic, Archive Document**

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WAR FOOD ADMINISTRATION  
Commodity Credit Corporation  
Office of Supply  
425 Wilson Building  
Dallas 1, Texas



Approximate Time  
First Part 5 Minutes  
Second Part 3½ Minutes  
March 5, 1945  
No. 9

1. MUSIC: UP AND UNDER

2. ANNOUNCER: Radio Station \_\_\_\_\_ presents...FOOD FRONT HEADLINES...  
a behind-the-scene story of how our food moves from farms  
to battle lines...from ships to Allied supply depots...  
from grocery shelves to civilian tables. And here...ready  
to take you backstage of the American food drama...is  
\_\_\_\_\_ District Representative of the War  
Food Administration.

3. DIST. REP: Have you ever eaten any canned, boned poultry, \_\_\_\_\_?

4. ANNOUNCER: I don't think so.

5. DIST. REP: Very few people, because most people go to the market and  
buy fresh chicken or turkey. So when WFA announced a  
100 percent set-aside order on canned poultry to supply  
military needs the general opinion seemed to be..."This  
set-aside won't affect me, for I never did buy or sell or  
use canned, boned poultry, anyway." Most people overlooked  
the fact that the order restricts the evisceration of  
chicken and turkey to authorized eviscerators.

6. ANNOUNCER: Eviscerated poultry means chicken or turkey which has had  
the head, shanks, entrails or viscera removed?

7. DIST. REP: Yes...Also, it includes processed chicken or turkey  
carcasses, or any edible parts thereof which have been  
dismembered or cut up...So you see, anybody who dresses  
poultry and cuts up any part of it--even if he just whacks  
off the head or the feet...is affected by the set-aside.



8. ANNOUNCER: But there are some exceptions to that point...if I remember the provisions of the order.
9. DIST. REP: Yes...several exceptions...which we must emphasize to remove the impression that the set-aside on canned, boned poultry has stopped all "across-the-counter" sales of dressed chicken and turkey.
10. ANNOUNCER: And of course, it hasn't.
11. DIST. REP: By no means, but there would have been no use in issuing a 100 percent set-aside on canned, boned poultry without providing some means for the canners to get dressed fowls for canning. So the order requires every person who eviscerates poultry to reserve all of it for sale to the U. S. Army QMC...but this order does not apply to poultry eviscerated or canned for home use...as long as the evisceration or canning takes place on the same premises where it's going to be used.
12. ANNOUNCER: What about retailers who eviscerate chicken and turkey for delivery to homes for home use?
13. DIST. REP: Any groceryman who buys chickens from farmers...or from a produce house...kills them at his place of business and sells them at his market...may continue selling housewives eviscerated poultry across the counter...If he dresses and sells the poultry on the same premises. Of course the 100 percent set-aside reserving all chicken in specific areas for purchase by the QMC will further affect the operations of retailers in those particular counties covered by the order on live poultry.



14. ANNOUNCER: As I see it...the set-aside hinges on this one point. A person can continue to eviscerate chicken and turkey for use in the home or household in which it is eviscerated...when the dressing and cutting up of the fowl is done at the same place where the poultry is going to be eaten...or sold for home use.
15. DIST. REP: That's the point...and it takes care of restaurants...eating houses...hotels...and institutions.
16. ANNOUNCER: What if I were a hotel or cafe owner without facilities at my downtown place of business for eviscerating poultry? Could I continue to serve my customers chicken and turkey if I had it killed at my own processing shed in another part of the city?
17. DIST. REP: Not if you eviscerated the fowls at the shed and then brought them to your kitchen.
18. ANNOUNCER: Even if I cut off as much as the head or feet of a bird, I could not take it from my processing plant down to my hotel or cafe?
19. DIST. REP: No you couldn't. However, you could if the poultry was only "New York" dressed.
20. ANNOUNCER: What do you mean by "New York Dressed poultry"?
21. DIST. REP: Poultry that has been killed, plucked and bled...and that's all.
22. ANNOUNCER: What would be the case, if I were a poultry processor and had a lot of eviscerated poultry in cold storage?
23. DIST. REP: Chicken and turkey owned and held in cold storage on the effective date of the order...February 14...must be set-aside until it is bought or rejected by the Quartermaster Corps, or released by the Quartermaster Corps for sale to another government agency.





24. ANNOUNCER: Could I sell my cold storage holdings to another eviscerator or to a canner of poultry?
25. DIST. REP: Yes, you could, provided you sold to an authorized eviscerator or to an authorized canner. And of course, if you had a justifiable reason, you could apply to the Director of the Office of Marketing Services, Washington, D. C. for a release.
26. ANNOUNCER: So you see, folks...in order to get 70 million pounds of canned poultry for use in hospitals and field rations...most of the poultry eviscerators are now preparing fowls for our boys overseas. In cans is about the only way we can get chicken and turkey to some of them...and they're the ones in the frontlines that need it the most.
27. DIST. REP: We civilians will have to remember that our local butcher must now do all of his own killing and eviscerating of poultry if we get any.
28. ANNOUNCER: Thank you, \_\_\_\_\_, Listen next \_\_\_\_\_ to FOOD FRONT HEADLINES...presented as a public service feature by Radio Station \_\_\_\_\_ in cooperation with the War Food Administration to bring you inside facts from authoritative sources about what's happening on the agricultural firing line.
- NOTE TO DIST. REP.: CUE NO. 28 WILL END YOUR PROGRAM IF YOUR TIME IS FIVE MINUTES. IF YOU HAVE MORE TIME... CUT CUE NO. 28 AND CONTINUE WITH CUE NO. 29.
29. ANNOUNCER: Now that we've covered the canned, boned poultry set-aside and see how it affects the housewife, the retail market and the poultrymen...what's the situation on margarine...lard and salad oils?
30. DIST. REP: As you know...margarine...lard...shortening and salad oils took a ration point rise February 25...chiefly because of limited supplies of lard for civilians.



31. ANNOUNCER: I guess that's because of the shortage of hogs.
32. DIST. REP: Both pork and lard are in tight supply because our hog crop is about one-fourth less than last year.
33. ANNOUNCER: A year ago at this time...we had plenty of lard, didn't we?
34. DIST. REP: More than we could find storage space for. But we had a record hog crop that swelled lard holdings to such an extent the commodity was made point-free to increase sales. Last February...federally inspected slaughterers got only 45 percent as many hogs as they did during the same month a year ago. Also, the yield of lard per hog is smaller this year.
35. ANNOUNCER: All of which make a big cut in the supply of lard.
36. DIST. REP: Not only that...but military needs for lard remain high.
37. ANNOUNCER: How much lard is going to the armed forces?
38. DIST. REP: About 60 percent of the weekly production in federally inspected plants. Since January 21...packers operating under federal inspection have been required to set aside lard at the rate of 7 and one-half pounds for each 100 pounds of live weight of each week's slaughter of hogs.
39. ANNOUNCER: This means less lard for civilian distribution and the necessity for a rise in point value.
40. DIST. REP: Naturally, the demand for vegetable oil shortenings...which can be substituted in most cooking purposes for lard...increased as the supply of hog lard became more limited.
41. ANNOUNCER: But don't the armed forces need a lot of vegetable oils too?
42. DIST. REP: Yes...their needs run higher and higher as the tempo of the war increases. The amount left for civilian consumption must be distributed fairly.



43. ANNOUNCER: So...points had to be raised on all shortenings to assure fair distribution.
44. DIST. REP: That's it. With butter limited...the total supply of margarine is now needed for use as a spread for bread...so the points on margarine have been increased to assure housewives they can get it for this purpose.
45. ANNOUNCER: What are the prospects for more lard during the rest of the year?
46. DIST. REP: Let me answer that question this way: Ordinarily we don't use as much lard in the summer as we do this time of year.
47. ANNOUNCER: That's one point favoring a better supply.
48. DIST. REP: But so far as hog lard is concerned...we will have to wait until the current pig crop starts to market next fall and winter. If it's bigger than it was this year...we'll have more hog lard.
49. ANNOUNCER: Actually...has our per capita consumption of lard been reduced very much?
50. DIST. REP: No...not much...Last year...we used about a pound and a half more fats and oils...other than butter...than we did during the period from 1935 to 39. The civilian consumption of lard during 1944 was 14.3 pounds per capita.
51. ANNOUNCER: And what's the estimated per capita consumption for this year?
52. DIST. REP: It may drop about two pounds to 12.5 pounds per capita. Even this would be a pound and a half above the 1935-39 level.





53. ANNOUNCER: Well...although we may have less fats and oils...it doesn't look as though we're going to suffer. Thank you...for this review of the poultry and shortening situation. Folks...listen next \_\_\_\_\_ to FOOD FRONT HEADLINES...presented as a public service feature by Radio Station \_\_\_\_\_ in cooperation with the War Food Administration to bring you inside facts from authoritative sources about what's happening on the agriculture firing line.

